
RIPASSO VALPOLICELLA CLASSICO SUPERIORE DOC GIUSEPPE LONARDI



VINEYARD

Located at around 350 m above sea level on the hillsides of Valpolicella Classica area

AREA

Around 7 hectares

VARIETY OF WINE PLANT

Autochthonous: Corvina Veronese, Rondinella, Molinara

AGE OF VINES

About 30 years

PRODUCTION

80 ql per hectare

APPELLATION

Valpolicella Classico Superiore doc Ripasso

GRAPES

75% Corvina Veronese | 20% Rondinella | 5% Molinara

ANALYSIS

Alcohol 13,5% vol. | Total Acidity 6 g/l

Residual Sugar 3,5 g/l | Dry Extract 30 g/l

WINE MAKING

Wine-pressing takes place during the harvest and fermentation usually lasts 10 days in stainless steel tanks that let also the repressing and the clearing of the must. Then the wine has to re-ferment on the Amarone's marcs for about 8 days in conformity with the "ripasso" traditional technique.

AGEING

The wine spends 12 months in small oak barrels of 225 lt and undergoes a further 6 months bottle-ageing.

TASTING NOTES

Deep ruby red. Soft and full fruity bouquet with cherry sensation on the nose and palate. Slightly velvety, dry and bitterish.

FOOD SUGGESTIONS

Dry wine suitable for main red meats courses, charcoal grilled meats and game (boar or hare). Serve at room temperature, 18/20°C and uncork one hour before.

VINTAGE

Elegant red wine to be refining also in bottle for 5/6 years from vintage.

BOTTLE

Available 750 ml and Magnum size (1,5 lt).



GIUSEPPE LONARDI

AZIENDA VITIVINICOLA

37020 Marano di Valpolicella | Verona | Italia

tel. | fax +39.045.7755.154

www.lonardivini.it | privilegia@lonardivini.it